



CRAB CAKES WITH ROASTED RED BELL PEPPER GARLIC AIOLI

Add some spice to the Original Maryland Style Crabcake by adding some red pepper garlic aioli

Yield: 2 Servings

INGREDIENTS

1 tsp.	Old Bay Seasoning (if desired)
1 tbsp.	Olive oil
1 Unit	Aioli sauce, thawed (included in package)
1 Unit	SeaPak Maryland Style Crab Cakes
1 Item	Roasted red pepper from a jar (approximately 1/2 cup rough chopped)

DIRECTIONS

- 2 Put the Aioli Sauce and remaining ingredients in a small food processor and pulse for 2 to 3 seconds, or until all ingredients are well mixed. Serve hot Crab Cakes with roasted red bell pepper garlic aioli on the side
- 1 Prepare Crab Cakes according to package directions.

